

## Chicken - Corn Soup Louise

1-12 oz. can whole kernel corn  
 1-10 $\frac{1}{2}$  oz. can chicken-rice soup  
 2 chicken bouillon cubes  
 water, salt, and pepper  
 $\frac{3}{4}$  cup flour  
 $\frac{1}{4}$  tsp. margarine or other fat  
 1 egg  
 $\frac{1}{2}$  cup water

- over -

Combine corn not drained, soup and cubes in large sauce pan. Add 3 soup cans of water and bring to a boil. Season to taste with salt and pepper.

### Dumplings

Sift flour with  $\frac{1}{2}$  tsp. salt and cut in shortening. Add egg to  $\frac{1}{2}$  cup water and beat, then blend with fork and add to flour mixture and beat with spoon until smooth. Dribble from spoon into gently boiling soup. Simmer 5 min. or until dumplings are done.

## Green Beans and Ham

Cook end of ham or 1 thick slice in cooker in 2 cups water on low until nearly tender. Add 1 or 2 pounds of green string beans. Turn to high to regain heat and low until tender, 1 to 2 hours. Season well with pepper and salt.

M. Louise Hinton